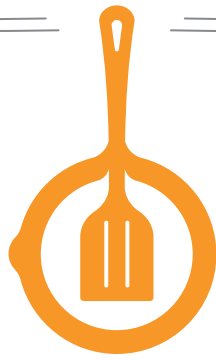


OPEN DAILY  
7AM TO 2:30PM

2777 IRIS AVE.  
BOULDER  
(303) 443-2333



THIS MENU IS  
AVAILABLE  
ALL DAY ~  
EVERYDAY

## TANGERINE

### MAIN SQUEEZE

PROUDLY SERVING LOCALLY ROASTED, ORGANIC CONSCIOUS COFFEES

#### ESPRESSO DRINKS

Espresso (Dark roast - Mantecca)	2.65
(New crop Espresso - single origin)	+ .40
Americano	2.65
Cortado	3.15
Con Panna	3.15
Macchiato	3.25
Cappuccino	3.70
Latte	3.90
Mocha	4.45
Extra espresso shot	+1.10/1.50
Soy, almond or rice milk	+ .75
House vanilla whipped cream	+ .50
Flavor shot	+ .65
House made chocolate	+ .85

#### COFFEE DRINKS & MORE

Drip coffee (TANGERINE blend)	2.60
17oz french press (single origin)	4.85
Café au lait	3.10
Cold brewed (spring/summer only)	3.60
Florentine	3.85
House made hot chocolate	3.25
Steamer (add flavor shot .65)	2.25
<b>TEA</b>	
House made chai	3.95
Dirty chai	4.95
Organic Allegro teas	3.25
Cambric	3.75
London fog	4.25
Kombucha, Upstart, lemon/ginger	5.25

#### JUICES

Freshly squeezed orange juice	4.35
SMALL:	3.10
House made lemonade	3.55
SMALL:	2.30
Grapefruit / Apple / Tomato	3.50
SMALL:	2.25
<b>SMOOTHIES</b>	
Banana, kale, apple (dairy free)	4.35
Banana, peanut, berry	4.85
Banana chai	4.35
Banana berry	4.35

#### COCKTAILS, BEERS, WINES

See our drink list

### TANGERINE HOUSE SPECIALTIES

ALL SERVED WITH YUKON GOLD HOME FRIES

#### STEAK & EGGS\* **GLUTEN FREE** 14.25

Grilled hanger beef steak over creamy polenta with two sunny side up eggs, avocado, caramelized onions, red and anaheim peppers.

#### CHICKEN & WAFFLES 13.25

Belgian waffle topped with cast iron pan fried chicken breast scaloppine; with cashew cream and 100% pure organic maple syrup.

#### CORNED BEEF HASH\* **GLUTEN FREE** 12.5

(VEGGIE OPTION AVAILABLE)  
House made corned beef, onions, bacon, potatoes, house spice blend, two sunny side up eggs, house made butter pickles and choice of toast.

#### QUICHE & SALAD **GLUTEN FREE** 9.75

Quiche of the day with a lemon dressed fresh green salad.

#### HUEVOS RANCHEROS\* **GLUTEN FREE** 10.5

Two corn tortillas topped with pinto beans, three pepper sauce, avocado, fresh salsa, cotija cheese and two sunny side up eggs.

#### THE VEGAN **GLUTEN FREE** 11.75

Tempeh, avocado, fresh arugula, sautéed spinach, eggplant caponata, pinto beans, almond romesco sauce and walnut pesto.

### PANCAKES, FRENCH TOAST, WAFFLE

ONE PANCAKE OF YOUR CHOICE \$5.75 (SUBSTITUTE GLUTEN FREE PANCAKES OR WAFFLE +2)

#### BELGIAN WAFFLE **VEGGIE** 10.75

Fresh waffle with strawberries, banana, mint, walnuts and honey sweetened mascarpone cheese.

#### BRIOCHE FRENCH TOAST **VEGGIE** 9.75

Brioche french toast with spiced pear sauce, pecans and cinnamon butter.

#### BLR PANCAKES **VEGGIE** 8.75

Blueberry, lemon and ricotta pancakes, with blueberry sauce.

#### THREE BUTTERMILK PANCAKES **VEGGIE** 8.25

Includes 1 topping, ask your server. Extra toppings range from .70 to 1.25 each.

#### PANCAKE OF THE WEEK 9.75

Rotating selection, ask your server or see blackboard.

#### MONTE CRISTO SANDWICH 10.75

Brioche french toast, swiss cheese, ham and turkey; with blackberry preserves and home fries.

### EXTRAS

#### PROTEINS & MEATS\*

Bacon, pork sausage links, chicken sausage links, ham steak.	3.99
Chicken breast: grilled or scaloppine.	5.75
Grilled steak or shrimp.	6.50

#### ONE EGG\* 1.79

#### HOME FRIES **VEGGIE - GLUTEN FREE** 3.50

Seasoned yukon gold potatoes.

#### ONE PANCAKE 5.75

Of your choice from above list.

#### SEASONAL FRUIT CUP **VEGGIE** 4.5

#### MAPLE SYRUP 1.25

100% pure organic maple syrup.

#### TEMPEH **VEGAN - GLUTEN FREE** 5.25

Organic local tempeh with cherry tomatoes, garlic and fresh arugula.

#### GREENS **VEGAN** 3.75

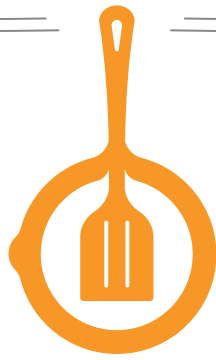
Choose one: braised collards or sautéed spinach or sautéed kale or fresh arugula.

#### TOAST 1.5

Sourdough, whole wheat, rye or english muffin. (GLUTEN FREE +1)

EGGS ARE LOCAL. PRODUCE IS LOCAL WHEN AVAILABLE. WE ARE NOT A 100% **GLUTEN FREE** KITCHEN.  
WE DO NOT COOK WITH ANY CANOLA OIL, WE USE ONLY EXTRA VIRGIN OLIVE OIL, NON-GMO CO SUNFLOWER OIL AND BUTTER.  
CHEF OWNER: ALEC SCHULER :: CHEF DE CUISINE: MICHAEL SULLIVAN :: SOUS CHEF: PATRICK COOK :: GENERAL MANAGER: JUSTIN MEDLIN





## TANGERINE

### EGGS, Eggs, eggs\*

**EGG SAMMY** **VEGGIE** 6.35  
One fried egg, walnut pesto, tomato, balsamic dressed arugula and choice of cheese; on a potato roll.  
ADD BREAKFAST MEAT \$3 OR TEMPEH \$4.25

**EGGS YOUR WAY** **VEGGIE - GLUTEN FREE** 6.25  
Two eggs your way with choice of toast and yukon gold home fries.  
ADD BREAKFAST MEAT \$3 OR TEMPEH \$4.25

### POACHED, FRIED & SCRAMBLED\*

SERVED WITH TOAST (CHOICES UNDER EXTRAS) (GLUTEN FREE TOAST +1)  
ADD YUKON GOLD HOME FRIES FOR \$2

**POLENTA & ROMESCO** **VEGGIE - GLUTEN FREE** 9.75  
Two poached eggs over soft polenta with sautéed spinach, caramelized onions and almond romesco sauce.

**EGGS ON SALAD** **VEGGIE - GLUTEN FREE** 10.5  
Two sunny side up eggs over lemon dressed greens with charred asparagus, onion, shaved fennel, carrot and cherry tomato.

**PUTTANESCA SCRAMBLE** **VEGGIE - GLUTEN FREE** 9.75  
Two eggs scrambled with tomato confit, kalamata olives, garlic, capers, onion and fresh oregano.

**BEANS, ROOTS & GREENS** **VEGGIE - GLUTEN FREE** 10.25  
Two sunny side up eggs with pinto beans, beets, carrots, onions and braised collard greens.

**ASPARAGUS & MUSHROOMS** **VEGGIE - GLUTEN FREE** 11.5  
Two poached eggs over roasted local Hazel Dell mushrooms, creamy soft polenta, charred asparagus and pecorino romano cheese.

**LENTILS & PANCETTA** **GLUTEN FREE** 11.75  
Two poached eggs over green lentils, crispy pancetta, sautéed spinach, italian salsa verde and pecorino romano cheese. (VEGGIE OPTION AVAILABLE)

**SPECK & ARUGULA** **GLUTEN FREE** 12.5  
Two sunny side up eggs, fresh arugula, Alto Adige speck ham, pine nuts and lemon.

### OMELETTES\*

SERVED WITH TOAST (CHOICES UNDER EXTRAS) (GLUTEN FREE TOAST +1)  
ADD YUKON GOLD HOME FRIES FOR \$2 (SUBSTITUTE EGG WHITES +1)

**CAPRESE** **VEGGIE - GLUTEN FREE** 11.5  
Open face omelet topped with fresh mozzarella, tomato confit, basil pesto and fresh arugula.

**VEGGIE** **VEGGIE - GLUTEN FREE** 9.75  
Filled with eggplant, zucchini, tomato, peppers, onion, spinach, sweet potato (ingredients cannot be modified) and choice of cheese: swiss, goat, brie, cotija, mozzarella, gorgonzola, dill mascarpone, pecorino romano, cheddar.

**SALMON & ASPARAGUS OMELETTE** **GLUTEN FREE** 12.75  
Filled with smoked salmon, asparagus, capers and onion; topped with dill mascarpone.

### BENEDICTS\*

ALL SERVED WITH TWO POACHED EGGS OVER AN ENGLISH MUFFIN WITH HOLLANDAISE SAUCE AND YUKONGOLD HOME FRIES (SUBSTITUTE GLUTEN FREE ENGLISH MUFFIN +1 OR GF QUINOA CAKES +1.25)

**VEGGIE** **VEGGIE** 11.25  
Walnut pesto sauce, spinach, tomato and avocado.

**SALMON CAPER** 12.75  
Smoked salmon, onion, capers and spinach.

**TROUT & APPLE** 13.25  
Hickory smoked Idaho rainbow trout fillet, collard greens, caramelized onion and apple.

**CLASSIC BENEDICT** 11.75  
Sliced black forest ham and spinach.

**GREEN EGGS & HAM** 13.25  
Prosciutto di Parma, walnut pesto sauce and brie cheese.

**BLT** 12.75  
Bacon, arugula, tomato, avocado and balsamic reduction.

**BRAISED SHORT RIB** 13.25  
Pulled beef, collard greens, caramelized onions, fresh salsa, red and anaheim peppers.

### ON THE LIGHTER SIDE

**STEEL CUT OATMEAL** **VEGGIE** 7.5  
Cooked in whole milk. Served with: brown sugar or honey or housemade jams or add additional toppings for .70 to 1.25, ask your server.

**HOUSEMADE GRANOLA** **VEGGIE** 6.25  
Granola with nuts, dried fruits and cashew cream.

**DAILY PASTRIES** (GLUTEN FREE TOO!) **VEGGIE** MP  
Rotating selections, ask your server or see blackboard.

**YOGURT BOWL** **VEGGIE - GLUTEN FREE** 8.5  
With fresh fruit, mint, nuts and honey. (ADD GRANOLA +1)

**FRESH FRUIT BOWL** **VEGGIE - GLUTEN FREE** 6.5  
Seasonal fresh fruits with a side of honey sweetened and spiced mascarpone cheese.

\*CONSUMING ITEMS THAT ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS :: \$1.50 FOR SPLIT PLATES